



## Grayling Ready For Carnival Guests

10th Annual Snow Carnival To Eclipse All Former Efforts. Dates Jan. 25-26-27.

Grayling Winter park is in top notch condition and everything in readiness for the tenth annual winter carnival, and, as we go to press, ideal weather conditions prevail. This promises to be the biggest event ever staged here.

Besides the events listed in the program, there are many other attractions that will add thrills, entertainment and pleasure for those who come here to take part in the carnival.

Jesse Schoonover, working with the local committees, was able to secure the attendance of the Mobile Gas loud speaker auto. That will mean plenty of music for the big street parade and for the skaters at the park. Besides this will be used for broadcasting announcements of the events as they are about to take place. In this manner visitors may know at all times just what to expect. This will be especially valuable in announcing the ski-jumping events from the big ski jump on the hill; also the skating and hockey events and exhibitions.

And George Burke has secured the Ford Motor Co. Dixie singers. These men are high class entertainers and will add greatly to the entertainments of the carnival.

A number of professional ski-jumpers have been engaged and they promise some real daring exploits from the lofty ski jump. A score of speed and fancy skaters have been secured to entertain the crowds. These men and women are among the best in the profession.

The hockey game between two CCC camp teams Saturday afternoon will please the fans of this fast pastime. On Sunday afternoon Petoskey and Traverse City hockey teams will battle it out on the ice. These teams are bitter rivals and a hot battle is assured.

The program presented on this page is expected to be carried out on quite as scheduled. The various committees have been checked and every feature of the carnival seems to be clicking perfectly, thanks to the officers and the members of the committees.

Be in Grayling over this week end and you will be treated to the finest kind of winter sport and entertainment.

The carnival activities will begin Friday morning when the big park will be actively open for pleasure and pastime. The big toboggan slides and skating rinks will be in full operation all day and evening. Admission to the park will be 20c per person. Toboggan rides will be 5c each and will be the only extra expense inside the park except for lunches and refreshments.

6:00 p. m. Friday—Formal banquet for the queen and her court at Shoppenagons Inn.

### Saturday

The usual park activities will be in progress in the forenoon.

1:00 p. m.—Snow Show street parade in Grayling, the procession continuing to the winter park, about a mile west of Grayling on M 93.

1:30—Informal presentation of the queen and her court at the park.

1:45—Skating races.

2:30—Speed and fancy skating exhibitions.

3:00—Exhibition of ski jumping by professionals.

3:30—Hockey game.

8:30—Formal presentation of staff of honor to the queen, at the winter park.

9:30—Queen's ball at the school gymnasium, and the formal coronation ceremonies.

### Sunday

Sunday afternoon there will be a continuation of the sports contests and exhibitions. This afternoon will be held a fancy and comic costume skating party. Everyone is invited to take part in this happy affair.

Sunday, a hockey team from Petoskey and managed by Alexander Doherty, and a Traverse City team will contest for honors at the Winter Sports park.



A panorama of the winter sports park from the top of Johnson hill.

### Fancy and Speed Skaters

Sunday afternoon there will be exhibitions of fancy and speed skating, by the following groups from Petoskey:

Senior men—Bruce Sheckler, John Deschermier, Clifford Crick, Ben Thomas, John Von Zon.

Senior ladies—Misses Jeanne Dombroski, Mabel Johnansen, Mary Jane Upton.

Junior girls—Misses Virginia Crawford, Katherine Gibson, Lila Murray, Nancy Mania, Evelyn Crawford, Mary Ert.

Junior boy—Harold Guillaume.

Katherine Sheckler, age 11 will also take part in the program.

The program will consist of senior—singles and doubles. Men's double acrobatic type, mixed doubles, ladies doubles and singles.

On Saturday afternoon at 1:45 the first of the skating races will take place. Winter Sports fans may witness some high class ice skating as the events are open to all and classified according to age. Each individual is limited to three events. Appropriate prizes will be awarded to first, second, and third place winners.

In the past, Grayling skaters have been rather hesitant about participation in these events. We are desirous of having a large number of Grayling skaters in each race. We contend that you cannot win unless you enter, so Grayling girls and boys should be out to make the racing events on Saturday afternoon something worthwhile. We have a fine group of skaters in Grayling—make it a point to be at the park with the determination of making the other fellow skate in order to beat you.

One incentive that should increase participation is the fact that the Grayling Winter Sports Association Inc. plan to attend the Petoskey Carnival with a group of speed skaters. We should make a presentable showing for we have the skaters but need a little experience in competition. We want everyone who can skate to enter the races on Saturday.

Entry cards will be placed at the post office. Sign at your earliest convenience. An entry card may also be secured at the Club house on the Winter park grounds.

### Kiwanis Club Starts With 30 Members

DR. C. G. CLIPPERT ELECTED PRESIDENT

Grayling now boasts of a Kiwanis club, and it's a proud achievement for our home town. Thirty business and professional men banded together for the common good of their home community.

For several weeks past Dr. C. G. Clippert had taken the lead in an effort to obtain such an organization here. Some of our business and professional men were approached upon the matter and all seemed to be for it. Accordingly last week Friday night Mr. King Gillett, a Kiwanis International, came to Grayling to hold our first organization meeting. There was great enthusiasm for the movement and thirty men signed the application blanks and paid their first assessment of dues.

Mr. Gillett gave a resume of the workings of the club. Frank Shipp, president of the Kiwanis Club of Gaylord, was present and told how the Kiwanis club was going strong in that city.

The following officers were elected:

President—Dr. C. G. Clippert.  
Vice President—T. P. Peterson.  
Secretary—A. J. Joseph.  
Treasurer—C. W. Olsen.

Directors—Fred R. Welsh, O. P. Schumann, Dr. C. R. Keyport, Emil Giegling, Nels Corwin, Rev. J. L. Culligan and John Bruun.

It was decided to hold the regular meetings of the club at Shoppenagons Inn at 12:05 p. m. o'clock each Wednesday.

President Clippert appointed the following standing committee chairman: Classification and membership—C. W. Olsen; Kiwanis Education—Gerald Poor; Music, program and publicity—O. P. Schumann; Agriculture and business standards—Frank A. Barnett; Vocational guidance, boys and girls work—Willard Cornell; Club meetings—Dr. C. R. Keyport.

The first regular club meeting was held Wednesday and almost every member was in his seat exactly on time. Several guests were present from Traverse City and Gaylord.

**Fundamentals of Kiwanis**  
Kiwanis, which has grown to a membership of over ninety thousand in more than twelve hundred cities of the United States and Canada within the short span of nine years, is confronted with the problem of educating this increasing membership in its aims, purposes and ideals.

Kiwanis is a composite group of business, professional and agricultural men devoted to the rendition of service to the respective communities in which the clubs are located.

Theological dogma, political creed, nationality, wealth, social status—none of these have any place in its membership. It is a mosaic not only of North American business life, but also of varied social and economic points of view.

One of the real contributions that Kiwanis makes is the inculcation in each member of a fine

sense of perspective—a keen appreciation for fundamental life values, and a working knowledge of the relation of the forces of the spirit of business achievement.

The success of individuals, of communities, and of nations, depends on the extent to which the spiritual forces, latent in all of us, are wholesomely developed. It is these spiritual forces which constitute the fundamentals of Kiwanis. They are age old, sometimes called old-fashioned, but always powerful and ever new in their application.

Integrity, faith, industry, vision, thrift and an interest in the other fellow—these constitute the fundamentals of Kiwanis.

The function of Kiwanis is to demonstrate clearly and uneguously the vital relation existing between these forces and the social, economic and personal prosperity of the individual.

Building with these spiritual forces, Kiwanis is truly a conscious driving force toward newer and higher ideals.

### Alpena Here Tomorrow Night

AL CUYLER CLUB PLAYER TO REFEREE

Tomorrow night is one of the big ones on the Grayling High school basketball schedule. A real treat is offered Grayling fans and Winter Carnival visitors.

Alpena High will take the floor against Coach Willard Cornell's band of sharpshooters, and the leading Class B Thunderbolts have plans of squaring things up for the season by taking their revenge for the 38 to 27 defeat that they suffered at the hands of Grayling. The Alpena tossers always give Grayling plenty of action. Last season they put on a victory drive in the second overtime and won by a basket. Grayling fans haven't forgotten, and there is prospect of a big crowd being on hand. The local schedule has three big games left with Alpena, Boyne City and Gaylord till to be seen here.

Houghton Lake will take on the Reserves in the preliminary. Last



DR. C. R. KEYPORT  
President Grayling Winter Sports Assn. Inc.

year's Class D tournament winners have a scrappy ball club and handed the local Reserves a 15-16 beating as the teams met before Christmas. This ought to be a worthy exhibition of basketball, and close enough for anyone. This game in itself is a good drawing card, and it deserves to be.

To round out the attraction to fans there will be the appearance of Hazen "Kiki" Cuyler as referee of the last game. The fleet-outfielder of the Chicago Cubs has been one of baseball's big stars, a slugger, whose alert play and real brilliance have carried him to the top. Kiki is a real attraction, a fine man who is worthy of his high position. Basketball officiating helps him keep fit during his off-season. He refereed the Grayling-Alpena game early in the season and did a first class job of it. He is no small part of the big show.

### Rialto Theatre

#### PROGRAM

Saturday, Jan. 26th (only)

DOUBLE FEATURE

PROGRAM

No. 1—

—Jean Parker and James Dunn

In

"HAVE A HEART"

No. 2—

—Stuart Erwin and Robert Young

In

"THE BAND PLAYS ON"

Cartoon Novelty

—

Sunday and Monday, Jan. 27-28

Sunday Show Continuous

from 3:00 P. M. to Closing

Jack Benny, Nanay Carol and Gene Raymond

—

"TRANSATLANTIC MERRY-GO-ROUND"

Mickey Mouse

Novelty News

—

Thursday and Friday, Jan. 31 and Feb. 1st

Frederic March and Constance Bennett

In

"AFFAIRS OF CELLINI"

Silly Symphony

Comedy News

Hot Oven China Ware Given

away absolutely FREE to

each lady in attendance.

NOTE—Theatre is open five

(5) nights a week.

Coming Soon—Shirley Temple in "Bright Eyes."

## Shoppenagons Cocktail Room

AFTER TOBOGGANING OR SKATING A HOT TOM AND JERRY WILL BE JUST WHAT YOU'LL NEED

Choice Wines and Beers  
Specially Designated Distributors  
7:00 to 9:00 a. m.  
6:00 p. m. to 2:00 a. m.

Shoppenagons Inn  
Grayling Michigan



MISS CORA LEWIS, THE 1935 QUEEN

PLEASE  
report any sleeping rooms  
available to  
**Shoppenagons Inn**

We must provide sleeping accommodations for our guests during the carnival





## OUR COOKING SCHOOL



By Katherine Caldwell

LESSON 5  
MEAT, POULTRY, FISH

In this lesson, I want to give to my students an understanding of meat cookery, and because they are so closely related, I am going to talk also about the cooking of poultry and of fish.

There are two main methods of cooking meats—and a third method which to some extent combines the other two.

## General Methods of Cooking

1. By applying intense heat for at least long enough to seal in the juices, as we do when we roast or broil. Suitable for tender cuts.
2. By long, slow cooking in water—as when we simmer meats (stewing). Suitable for cuts not naturally tender.
3. Combining these two methods—as when we first sear meat, then cook it in a covered vessel with water (braising and pot-roasting). Suitable for medium tender cuts.

I am not going to discuss how to choose meats in this lesson, because you will find all of that information in my little book, "Marketing and Meal Planning," which I hope every student of these lessons will have. You will learn in it exactly what cuts you can buy to make each kind of meat dish to advantage.

## Roasting Meats

Prepare the roast, according to its needs. Wipe over with a damp cloth. Season all surfaces with salt and pepper, and if you like a very brown and slightly crusty surface, dredge with a little flour. Put meat on a trivet (a low rack) in roasting pan, with plenty of suitable fat. Have oven ready at right time—very hot, 350 degrees F. Put meat in at this high temperature until its surfaces are seared—that means, closed up, so that all the juice is held inside the meat. Turn roast over until all sides are browned.

Reduce heat of oven as soon as roast is well browned, finish cooking at 350 degrees F.—moderate heat. If using open roaster, baste the meat by lifting the hot fat with a long-handled spoon and pouring it over the top of the meat—about every 15 minutes.

If using a self-basting covered roaster, put on cover when roast has been browned.

Sometimes it is more convenient to start roast when oven is first lighted—and many modern authorities advocate this method—the inevitable one it is automatically started oven is to be used to full advantage. In that case, add the extra time required to that given in instructions.

Beef—Brush cut surface with soft fat, sprinkle with salt and pepper, and with flour, if liked. Sear and finish by roasting rules. A meat thermometer offers the only real certainty (except long experience) of time required—because roasts differ so much in size, cut and kind. Less time is needed by meat with large bone than by thick, solid piece; a small cut requires a different time per pound from that needed by a large roast. You will have to learn to adjust all differences—or, as suggested, use a meat thermometer. Allow 15 to 20 minutes to the pound, for rare to medium-done beef.

Lamb—(a) Leg, loin, rack or rolled shoulder—same as beef.

(b) A boned shoulder may have a cavity left by bone filled with mildly flavored stuffing; tie up and treat same as beef.

Allow 20 minutes to the pound. Veal—because it is very lean, a solid cut of veal such as the fillet or cushion (the top of the leg) or the shoulder should be "larded." This means that thin strips of salt pork or fat side bacon are put into a larding-needle, and drawn through the solid meat, an inch or so apart. Or slashes may be cut in the meat and thin slices of the very fat pork or bacon slipped into the cuts. This gives delicious flavor to the mild veal and adds the fat it needs. Use bacon fat if possible for basting veal while cooking. Allow 25 minutes to the pound.

Pork—A loin of pork, the richest roast, is naturally fat and needs only seasoning. A boned shoulder may be filled with stuffing—flavored with sage (or other herbs) and onion. A solid piece like the butt (a convenient and economical roast, particularly good for slicing cold) may have chopped onion and a tiny bit of sage pressed into deep cuts made in the meat, if you like the flavor this gives. Allow 30 minutes to the pound.

Ham—Any but the finest ham should be boiled before baking. Put 1 cup molasses, 2 carrots cut lengthwise, 2 stalks celery, in the water. Cool ham in its liquor. Peel off skin (it comes off very easily) before baking. Rub with equal parts dry mustard, cinnamon and cloves, twice as much flour as you have mixture, and maple syrup or corn syrup to make paste, or use seasonings only. To bake, score fat in diamonds, cover with a coating of equal parts fine sifted dry crumbs and brown sugar (paprika adds rich color and flavor too), stick a whole clove in each diamond and bake until brown—allowing time to heat thoroughly also, if ham was cold.

## Braising and Pot-Roasting

For the medium tender cuts of meat, the combination type of cooking, braising or pot-roasting is very suitable. It gives the rich, nutty, roasted flavor, but with added long slow cooking, its juices are softened and it becomes tender as the tenderest cuts. In our little book on "Marketing and Meal Planning," I tell you what to buy for pot-roasts.

There is little difference between braising and pot-roasting. Sprinkle the meat with salt, pepper and onion, and either brown it in a very hot oven the same as for a tender roast, or brown all the surfaces in a very hot, greased frying pan.

Then put the meat either into a covered roaster or baking dish, or a covered pot for top-stove use. Add a small amount (about 2-3 cup) of boiling water and allow the meat to cook slowly in the steam, keeping closely covered. Allow 3 or 4 hours slow cooking—enough to make meat thoroughly tender. The less tender the cut is naturally, the longer it needs to be gently cooked. Add a little more water if necessary.

Part way through cooking, diced vegetables may be placed in a thick layer under the meat—carrot, turnip, onion, celery. The flavors all blend—a delicious mixture.

Sometimes we slash beef in 8 to 10 pieces and slip a strip of fat salt pork or bacon into each cut before cooking as a pot-roast.

Broiling and Pan-Broiling; Frying

Suitable for Tender Cuts—Steaks, Chops, Tenderloins, Meat Cakes, Ham Slices, etc.

Real Broiling—Wipe meat with damp cloth, remove extra fat, rub heated broiler wires with some oil. Brush meat over with melted butter, bacon fat, oil or French dressing. Place it in broiler and cook by exposing to strong direct heat from clear fire, electric element or gas flame. Sear one side, then turn, and brown other side; turn every half minute till cooked. Allow chops 5 to 15 minutes, a 1-inch steak 5 to 8 minutes, 1½-inch steak 7 to 12 minutes; longer if preferred well done; season, serve on hot platter, garnish. The rich juices, caught in the broiling pan, act as gravy. Butter

is added to steak, fish, etc.

Pan-Broiling—Wipe and trim meat; rub very hot frying pan with pieces of the fat; sear meat quickly on both sides, then reduce heat and turn meat every half minute. (Never thrust fork into the lean meat). Keep pan free from fat. Allow same time as for broiling.

Frying—Bacon should be put in a cold pan; cook over slow heat, pouring off extra fat so bacon will crisp. Sliced ham or lean back bacon usually needs its fat. To fry meats (most are better broiled or pan-broiled), heat pan and fat; cook meat, turning until suitably cooked on both sides. For breaded chops, coat with seasoned sifted crumbs, dip in diluted slightly beaten egg, coat well with crumbs, and fry in hot deep fat. Sometimes it is well to drain off fat, add milk or water to half depth of chops, cover and cook slowly for ½ hour longer. This may be done in a moderate oven.

## Stew or Pot Pie

Stewing Meat—Cut meat in small pieces, dredge with salt, pepper and flour, brown in very hot fat in frying pan, then turn into a kettle with any bones and trimmings and add boiling water—1 quart to each 1½ pounds meat—cover closely and simmer gently, keeping always below boiling point, until completely tender—an average of about 3 hours.

An hour before finishing, add such vegetables as cut-up carrots, celery, turnips, parsnips, potatoes, onions (the onions may be browned in pan before the meat); season stew with salt, pepper, sweet herbs, a little bit of bay leaf or a few cloves, with celery salt or dried leaves—just whatever seasonings you like best.

Dumplings are good with stew—make them by either the standard flour method or prepared flour method, as you learned in Lesson 3. A border of plain boiled rice or macaroni increases the food value, or either one may be added, uncooked, to stew, as may pearl barley, tapioca, sago, coarse hominy or oat flakes. Allow time to become tender.

## POULTRY

Just as for the meats, I am going to refer my students to "Marketing and Meal Planning" to learn how to buy poultry, and what to buy for different purposes.

## To Prepare for Cooking

We have to prepare chickens, turkeys, ducks, geese and other birds in pretty much the same way.

Poultry bought from the butcher is usually delivered already cleaned. Your best way to learn to clean a bird yourself is to have someone actually show you.

Single off down and hair quickly over open flame. Remove pin-feathers (with tweezers if possible). Cut out oil sack just above tail.

Wash bird well inside and out. Baking soda in hot water, or rubbed into the skin and rinsed off, is helpful. Oily birds, like geese, should be scrubbed. Flush out inside with running water and be sure nothing is left clinging to the inner framework.

The giblets should be delivered with the bird. Split gizzard, remove the inner sack (uncut if possible); wash heart, gizzard; add the neck and wing tips, and simmer them together to make stock for gravy, or you may cream this meat or make up some little attractive dish with it and left-overs.

## To Roast a Bird

Time Table:—Sear bird in very hot oven, 500 degrees F., then reduce heat to 375 degrees F. and allow: Chicken—15 to 20 minutes to the pound, with 20 minutes extra.

Turkey—(8 to 10 lbs.) 2½ to 3 hours. Turkey—(13 lbs. up) 3½ to 5 hours. Goose—25 minutes to the pound with 20 minutes extra. Duck (domestic)—20 minutes to the pound with 20 minutes extra.

Clean and prepare as needed. Stuff suitably. (I will give stuffing recipes later). The body cavity is stuffed in all the birds—the crop also in the turkey (a different stuffing from the one used in the body, sometimes gives a useful alternative). Allow space for stuffing to expand in cooking. Mould turkey breast to be evenly rounded.

Truss the stuffed bird into good shape. Use one long skewer to fasten legs high and close to body, another through the wings. Twist the middle of a yard or so of string around the ends of the legs, drawing them together if chicken or turkey, leaving them an inch apart if duck or goose. Carry cross string under the tail to the two ends of the leg skewer, and twist around it securely. Then cross the two ends of string on the back of the bird and carry to the ends of the wing skewer; twist tightly around it, then tie the string, drawing tight. This keeps all the string on the back of the bird, so that its breast and top are not marked. Turn down the long flap of neck-skin over the back, and fasten with a short skewer.

Rub breast, wings and legs of turkey or chicken with soft butter or bacon dripping—and if a crisp skin is liked, make a paste of fat and flour and rub it in. Duck and goose, because of their own natural fat, need only be dredged with flour. An especially fat goose may be steamed for an hour before roasting, to get rid of excess fat.

Set bird on rack in roasting pan; it is a good plan to lay a few strips of fat side bacon over the breast of chicken or turkey. I prefer to do this after the skin has browned. Have oven hot—500 degrees F.—until breast is lightly browned, then reduce heat.

Have plenty of bacon dripping or unflavored fat in the pan and baste the bird with it regularly—every 15 to 20 minutes. As soon as bird is somewhat browned, reduce heat to moderate, 350 degrees F. If using cover, put it on at this point.

To test when done, thrust time of cooking fork into leg flesh and twist slightly; if flesh leaves bone, bird is cooked. Remove it to hot platter, taking out skewers and removing strings.

Pour off extra fat in pan, carefully saving brown sediment and 2 tablespoons fat for each cup gravy desired. (See Lesson 1 for gravy instructions).

## To Stew Chicken

Stewing a chicken leads the way to many good dishes. The second most popular way to cook chicken, is to stew it—and this is also a very delicate way to cook turkey.

An older bird, which would not be suitable for roasting, will make many delicious dishes if it is first stewed properly until tender.

Follow the same rules as for stewing meat—put chicken in large pot (I consider it holds more juice and flavor if cooked whole); cover with boiling water, add salt and pepper, a few slices carrot, a stalk or two of celery, when possible, parsley, and if liked, a slice of onion. Or you may use some celery salt or onion salt—convenient seasonings, or perhaps you keep some dried celery leaves on hand for seasoning. Use same stuffing as for broiling.

Bring to boil, then reduce at once and simmer gently, always below boiling point, until meat is tender enough to leave bones easily.

Hot stewed chicken—or as it is often called, "boiled chicken" (although it should never really boil while cooking)—is a very good served with drawn butter sauce (Lesson 1) poured over it—and an extra sauceboat filled with sauce. Mince parsley improves the sauce. Egg sauce is also good over stewed chicken.

Or the chicken may be carved in pieces for serving and piled on its platter, with the sauce over it. A border of fluffy fresh-baked tea biscuits should surround it. Or steamed dumplings—cooked separately or right in the stew pot with the chicken at the end of its cooking period. You have learned how to make both the biscuits and the dumplings in Lesson 3.

Deep Chicken Pie—Put neatly carved stewed chicken into deep baking dish; small balls or dice of partially cooked potatoes, carrots, tiny onions, may be added; or cooked celery, mushrooms or green peas.

Cover with medium-thick cream sauce.

Make a crust of plain or richer soft drop-biscuit dough (an egg in it is good), and drop it over the top; bake in a hot oven 80 to 45 minutes—covering with paper if necessary. Or shape the dough (having it a little stiffer) in small biscuits and arrange these over the surface of the pie and bake in a hot oven. This requires less time.

Chicken and sauce may be heated before adding biscuit dough, to lessen time of cooking.

Broiled or Fried "Chicken"—Carve stewed fowl, dip in melted fat and broil till surface is crisp and brown. Or dip in fat and flour and pan-fry; or use flour, then egg and seasoned breadcrumbs, and fry in deep, hot fat.

## Other Methods

Broiled Spring Chicken—Grease broiling iron and

press split young chicken flat upon it. Brush skin with melted butter or bacon dripping and broil over or under direct heat.

Fried Spring Chicken—Cut young chicken in pieces for serving, roll in seasoned flour and brown in plenty of very hot fat in frying pan, turning to brown all surfaces evenly. Then pour in about ¼ cup boiling water, cover tightly, and cook slowly until tender—probably 30 to 40 minutes longer. Remove chicken to hot platter in oven and make a milk gravy in the pan. (See Lesson 1).

Oven-Fried Chicken—Prepare young chicken as for pan frying. Put in baking dish, with plenty of bacon dripping or other fat and cook about 45 minutes or until tender, in hot oven, 450 degrees F., turning frequently to brown evenly.

Or dip chicken pieces in melted fat, then in seasoned flour, spread on baking pan, bake in hot oven, 425 degrees F., till brown; turn, pour in ¼ cup boiling water, cover, and finish at moderate heat, 350 degrees F.—probably ¼ to 1 hour total cooking.

## FISH

In "Marketing and Meal Planning" you will learn the very important points about buying fish. Be sure you understand them.

I am just going to tell you very briefly, the most useful ways of cooking fish.

Broiled—Grease hot broiling rack. Brush with soft butter and season fish steak or fresh fillets or small whole fish; broil same as meat.

Pan-Fried—Season steaks, fresh fillets, or small whole fish and fry in hot fat.

Deep-Fried—Wine pieces, dip in seasoned flour, in diluted beaten egg and again in flour or in seasoned sifted dry crumbs; lower into deep hot fat, 365 degrees F. (or hot enough to brown a little cube of bread in 60 seconds); cook to golden brown. Drain.

Oven-Fried—Prepare as for frying, put in baking pan, dot with plenty of butter or bacon fat and cook in very hot oven; turn if necessary to brown evenly.

Boiled—Wrap cleaned and scaled fish in a piece of cheese-cloth—or still better in wet cooking parchment (for if you use this modern cooking paper, you can cook all your seasonings right into your fish—butter, lemon juice, pepper and salt). The parchment may be washed and used over and over again as it is very tough when wet. Wrap closely, set in the steamer and cook over boiling water, keeping tightly covered.

If boiling in cloth, add chopped onion, celery, and carrot to water; 1 tablespoon vinegar or lemon juice (to increase whiteness and improve flavor). 1 tablespoon butter and ½ teaspoon pickling spice for each quart water, makes plain-boiled fish very different. Serve with a good sauce (parsley, drawn butter, egg, from Lesson 1).

Baked Fish—If possible, place fresh or salted fish on a rack or perforated tin sheet to keep off bottom of pan. Rub cleaned, scaled and washed fish well with flour and dot with bacon dripping or butter or sprinkle with cooking oil. Season well. Bake in moderate oven, 350 degrees F., to 375 degrees F.

Stuffing improves a whole baked fish.

Another Method—You may wrap fish, stuffed or unstuffed, with all its seasonings, closely in wet cooking parchment, set on rack in baking pan, pour in some boiling water, cover closely and bake in hot oven. The juices closed in the cooking parchment make delicious sauce.

## STUFFINGS FOR MEAT, FISH, FOWL

Breadcrumbs form the base for most stuffing mixtures; mashed potato is often used, and there are special stuffings such as sausage meat (used in turkey crop), mashed and seasoned cooked chestnuts, etc.

## Breadcrumb Stuffings

There are three types of bread stuffings:

1. The dry, crumbly stuffing—soft breadcrumbs with seasoning and a little softened fat (butter or bacon dripping).
2. Same mixture as above, but moistened with beaten egg and a little milk, water or stock. This holds its shape—will slice nicely.
3. Shred bread covered with warm water and drained well when soft—then combined with seasonings, melted fat, egg if desired.

## Breadcrumb Foundation

2 cups crumbs 2 to 3 tablepoons fat  
1 teaspoon salt 1 tablespoon minced parsley  
¼ teaspoon pepper 1 to 2 tablepoons onion  
1 egg (when used) Milk or water as desired.

## Potato Foundation

Rice or mash required amount of potato (white or sweet). Beat light 1 egg yolk, butter, a little hot milk and season—with just salt, pepper, parsley and lemon juice; or with additions of onion with sage or savory or mixed herbs.

## Special Stuffings

Chestnut—Cook chestnuts, and chop or mash them; combine in any up to equal quantities with breadcrumb stuffing. Wet with egg (diluted if desired).

Oyster—Combine raw oysters with breadcrumb stuffing, in anything up to equal quantity.

Giblet—Cook well-washed gizzard, heart, with neck and wing tips, until tender. Chop meat and add to breadcrumb stuffing.

Celery—Combine finely minced celery with breadcrumb stuffing.

## Uses and Variations

Chicken—(a) Use delicately seasoned breadcrumb foundation recipe; slight onion flavor when desired. Where stronger flavors are preferred, a very little powdered sage or savory, or mixed poultry spice, may be added.

(b) Use potato stuffing flavored with parsley and lemon juice.

Turkey—Use same as chicken, making twice or three times the quantity.

For the crop at least, slightly beaten egg should wet the breadcrumb stuffing, so it will slice nicely. Or a different mixture may be used, such as sausage meat or mashed and seasoned cooked chestnuts bound with egg. Giblet, chestnut and oyster stuffings excellent for turkey.

Goose, Duck, Pork, Pork Tenderloin—Use same stuffing as for chicken (in suitable quantity), adding 1 teaspoon powdered sage and more onion to foundation amount; for goose and duck, which are fat themselves, less melted fat may well be used in stuffing.

Veal—Breadcrumb stuffing, seasoned as for chicken or goose.

Lamb—Breadcrumb stuffing, seasoned as for chicken, including a little onion, finely chopped mint good also.

Fish—Breadcrumb stuffing, with egg when possible—flavored with salt, pepper, parsley, lemon juice and perhaps a little chopped pickle and capers.

Continued next Week

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Interesting Events In  
Grayling 23 Years AgoINTERESTING ITEMS OF NEWS GATHERED FROM THE  
FILES OF THE AVALANCHE OF 23 YEARS AGO

Thursday, Jan. 25th, 1912

James Foreman is taking in the auto show at Detroit.

A son was born recently to Mr. and Mrs. Chris King at Wellington.

A daughter was born to Mr. and Mrs. Floyd McNoyles one day last week.

Mrs. C. Corwin of Pere Cheney was the guest of Laurel London for the entertainment last evening.

A. W. Parker left this morning for Flint. He with a few other friends spent a pleasant time with Miss London last evening.

Mrs. R. Roblin is entertaining a sister from Bay City, who was called here because of the serious illness of her mother, Mrs. Adams.

The Michigan Central Railroad company is making its ice houses here. The ice comes from George Lake near West Branch and is about fourteen inches thick.

Word was received yesterday by George Mason of the marriage of his daughter, Miss Louise to Mr. Geo. J. vanAntwerp, at Toledo, on January 13.

Miss Irving entertained the B. G. T. club last week. Tuesday. Sewing was in order until nine when a delightful lunch was served. There was a guessing contest which was won by Miss Minnie Nelson, Miss Johanna Hanson receiving the consolation prize.

Mrs. Bert Ashenbiller and little son are ill with grippe.

Our express manager Frank Burgess is slowly improving after a narrow escape from having pneumonia.

Mrs. Geo. Alexander returned Friday from a very pleasant trip visiting in Detroit, Royal Oak, Saginaw and other points. She was joined at Saginaw by her son Fred and together they heard the famous singer, Norka.

About twenty-two couples attended the Married Peoples dance at the opera house last Monday night. The parties seem to be thoroughly enjoyed and some of the participants say that "We have a better time every time we go."

A son was born to Mr. and Mrs. C. Austin, Tuesday.

All voters register Saturday, January 27; new registration all over the state.

Rev. F. R. Ross made a visiting trip to West Branch the forepart of this week.

Miss Esther Kraus expects to leave for Saginaw tomorrow for a few days visit with friends.

Grant Shaw has purchased building lot on Michigan Avenue from J. Kraus and will build a residence as soon as the weather will permit.

Harry Simpson has been confined at the Mercy hospital for a few days with an attack of pneumonia. He is out again but not quite able to go to work.

Roy Andrew, infant son of Mr. and Mrs. Andrew Smith, died Sunday afternoon at one o'clock of pneumonia, aged two months.

## Chinese Copy

The expression Chinese copy designates a slavishly exact imitation as a copy in which all marks in the original document, including blots, blurs, erasures, etc., are exactly reproduced.—Literary Digest.

## Blue Bird Has Red Breast

If you see a dark blue bird with a blue breast, it is not the common bluebird, but an indigo bunting. The common bluebird has a red breast. The indigo, a much larger bird, has a white breast.

South Side Notes  
(23 Years Ago)

Mrs. D. Lamont is quite sick at this writing.

Dan Owen is confined at home with appendicitis.

J. Morrissey, oiler at the old mill, is on the sick list.

E. R. Clark has moved into G. Shellenbarger's house near the planer.

Revival meetings are still in progress with good attendance and good results.

W. A. Dixon has returned from Indiana. He says Grayling is good enough for him.

Albert Shellenbarger has his hand badly bruised by a slab being thrown on it, which laid him off for a couple of days.

Lovells Locals  
(23 Years Ago)

Chas. Kuehl of Saginaw was a recent caller.

Chas. Miller and his mother were in Grayling for a short visit recently.

The little son of Mr. and Mrs. Arnold has been quite ill of late but is getting much better at this writing.

T. E. Douglas is putting up ice. He says he will put up about 1,000 cakes for his own use and to sell to others.

AuSable Breezes  
(23 Years Ago)

Quite a number of ducks in the river.

Arthur Parker spent Sunday at Sigbee.

Paul Feldhauser returned to his work Tuesday.

Fred Knecht and his chum while cutting logs have to take their dinner in the woods. Although it is zero weather they manage to have hot porksteak, beans, coffee, etc., everything hot. Talk about being close to nature, well we guess yes. Fred will graduate as a No. 1 woodsman and cook by spring.

John Stephan Jr. and his cousin Theodore thought it would be fun to sleep in a tent these cool nights so they went down river to camp out. Although they had a good bed and a stove in the tent their wood supply ran out, so they had to get up at two o'clock a.m. to cut more wood to keep Jack Frost from biting their toes and fingers.

Maple Forest News  
(23 years ago)

Mrs. Hollingsworth is said to be quite ill.

Mrs. J. K. Bates who has been very sick, is recovering, but slowly.

The infant child of Mr. and Mrs. Jerry Sherman is seriously ill.

Mrs. G. Marshall is cooking for the Charron boys on the Forbush farm.

John Parsons is suffering from lung trouble and is confined to his bed at his home.

Mrs. H. Knibbs has been very ill but is getting better. She is being cared for by her daughter, Mrs. Earl Marshall.

## Odd Diet

Rats and mice are eaten in many countries; and crayfish, barnacles, and centipedes are widely used for food throughout the world. Ant-eaters are so much in demand for food in China that ant-eater farms are profitable.

## Original Nudists

Australian aborigines, among the most primitive people on earth, wear no clothes even when the temperature drops below freezing. They keep warm by sleeping between two small fires.

## Better Than Mary's Little Lamb



Mary's little lamb followed her to school, but Ervin Zimmerman, eleven years old of Beatrice, Neb., has a better pet. Every day he drives to school behind a Holstein calf which he broke and trained himself.

Watch for Our  
EXTRA  
Winter Sports  
Edition

Off the Press Saturday  
Afternoon





**Grayling Box Company**

Phone 62

Somewhere in your house there's a door that needs changing or perhaps a new one altogether. In either event we can help.

Now when the days lengthen and the cold strengthens it might be a good plan to see if all those cellar sash are really in good condition. We stock several sizes and can easily make others.

Everything In Building Material

THURSDAY, JAN. 24, 1935

**News Briefs**

Fancy Barred Rock pullets for roasting or stew, 22c lb., dressed. R. W. Collen, Lake Margrethe.

Miss Pauline Lietz will have as her guest during the carnival Miss Betty Schwall of Bay City.

Paige Fenton of Bay City will be the guest of Brad Jarmin during the winter carnival.

Dan Babbitt and family spent Sunday in Roscommon visiting at the Frank Barber home.

Esbern Hanson Jr. will have as his guest for the Winter Sports Carnival Miss Wilma Hestedt of Saginaw.

Mrs. Harold Cliff and Mrs. M. Hanson left Monday to spend several days visiting in Bay City and Detroit.

Mrs. Leo Jorgenson left Tuesday morning for Adrian for a short visit. She accompanied Mrs. Adolph Peterson.

The regular meeting of the Ladies Aid will be held Friday, Feb. 1st, 2 p. m., at the home of Mrs. Holger (Dad) Hanson.

Starting private classes in public speaking, elocution, and dramatics for children and adults. Maxine Meistrup, phone 30-J, 2t.

Don't miss seeing Grayling High school in action against Alpena Central tomorrow night on the local court.

The Grayling Lumberjacks will play their first at-home game next Wednesday evening, Jan. 30, when the Gaylord A. C. will be here for a game.

Mr. and Mrs. Hugo Schreiber and Mrs. Frank Barnett left for Lansing yesterday to attend a meeting of superintendents of the poor.

F. J. Mills returned Monday from Lansing where he has been for a couple of weeks, taking part in a series of evangelistic meetings.

Guests at the home of Mr. and Mrs. Fred Welsh during the carnival will be, Mr. and Mrs. William Dryer and children Betty Anne and William Jr. of Bay City.

Dan Babbitt is expecting a party of five guests from Saginaw at Camp Wash-ka-da to take in the carnival. A party of hunters who were to come for rabbit hunting this week were kept home evidently by the zero weather.

Howard and Miss Marie Schmidt spent Tuesday in Mackinaw City.

Carl P. Mickelson of Mason came yesterday to spend a few days here.

Mrs. Harold Skingley will entertain the Jolly Cousins for their meeting next week.

Meals will be served Saturday evening and Sunday during the carnival at Michelson Memorial church by the Ladies Aid.

Mrs. Eva Wurzburg and nephew Gyles Dame, of Northport, were guests at the home of Mr. and Mrs. Andrew Brown Sunday.

Misses Georgiana Olson and Veronica Lovely are expected home Friday from Mt. Pleasant with a party of friends to attend the carnival.

Mr. and Mrs. Russel Pope and children Scott and Natalie, of Bay City, are expected Friday to be the guests of Miss Margrethe Bauman during the carnival.

Misses Margrethe and Ella Hanson, of Lansing, are expected to spend the week-end visiting their parents, Mr. and Mrs. Oscar Hanson.

John Matthiesen was called to Fowlerville Monday night by the serious illness of his aged father. The old gentleman, who has visited in Grayling occasionally is 81 years old.

Rasmus Rasmusson, who has been in Flint receiving treatment for a sore foot and visiting his daughter Mrs. E. W. Cregue Jr., will return home the end of this week.

Mrs. Peter Robertson was hostess Friday afternoon to a few ladies at her home. On the Tuesday previous Mrs. John Wahlstrom entertained at coffee at her home.

Dr. J. F. Cook will have as his guests for the carnival Mr. and Mrs. William Schweinsberg of Bay City, Dr. and Mrs. Johnson of St. Joseph, and Lawrence Muscot, of Alma.

Miss Melvina O. Gorman, of Petoskey, and Mr. and Mrs. Floyd Schneider of Boyne City, are expected Friday to visit at the home of the former's brother and family, Maurice Gorman coming for the winter sports carnival.

Mrs. Harry Reynolds was pleasantly surprised Saturday evening when a number of friends dropped in to wish her a happy birthday. The evening was spent playing cards after which a delicious lunch was served to the guests.

The Jolly Cousins club met at the home of Mrs. Thomas Wakeley for their meeting last week and tied a quilt for Mrs. Wakeley. Pot luck lunch was served. There will be no meeting this week because of so many of the Cousins being ill.

In the down river section there are several on the sick list. Miss Harriet Wakeley is ill at her home with pneumonia and her brother Francis is sick with the flu. They are the children of Mr. and Mrs. Thomas Wakeley. Mrs. Arthur E. Wakeley and Mrs. John Knecht are also sick at this writing.

An installation of I.O.O.F. officers was held January 8th at their temple and the following officers were installed by D. D. G. M. A. M. Peterson: N. G., Chris R. King; V. G., Christ Johnson; Secretary, James O. Mathews; Financial secretary, George W. McCullough; Treasurer, Hans Petersen.

The Graduate Girls Sewing club met at the home of Waldemar Jensen, with Miss Martha Sorenson as hostess Tuesday evening. A good laugh and lunch were served to all. Misses Elma Mae, Lois, and Evelyn Sorenson, Muriel DeLaMater, Dorothy Roberts, Mrs. Floyd SanCartier welcomed as new members to their club Misses Madonna Carrievau, Mildred Hanson and Mrs. William Foley.

Fred Welsh was in Shingleton and Marquette on business the first of the week.

Clarence and Emerson Brown of Saginaw, spent the week end here visiting friends.

Make your reservation early for the Queen's banquet at Shoppenagons Inn, Friday evening.

Chris W. Olsen will have as his guests for the carnival Mr. and Mrs. Rube Grien, of Bay City.

Dr. and Mrs. Strange of Mt. Pleasant will be the guests of Dr. and Mrs. M. C. Igloo during the carnival.

NOW! Two Comic Sections! A full size section and a tabloid! Many new comics! In Sunday's Detroit News.

Mr. and Mrs. Alfred Hanson, Miss Marie Brown and Calvin Church attended the Auto Show in Detroit the first part of last week.

Mr. and Mrs. Henry Borchers will have as their guests for the Winter Sports carnival Eleanor Aebli and Fayveau Budd of Bay City.

Dr. and Mrs. C. J. Green will entertain over the carnival Dr. and Mrs. William Anderson, Miss Marge Green and Dave Goshia, of Bay City.

Mr. and Mrs. Dell Weir and son Jimmy of West Branch are expected to be the guests of Mr. and Mrs. J. E. Schoonover for the carnival.

Following the Queen's banquet tomorrow evening, the crowd will go from Shoppenagons Inn to the school gym to witness the Grayling-Alpena game.

Mr. and Mrs. Stanley Matson of Flint are the proud parents of a son born on January 16. The little boy weighed 7 1/2 pounds and his name is Jerry.

Mr. and Mrs. Charles Webb will have as their guests for the carnival Miss Watson, Miss Marion Moore and Dr. Neal Moore, of Bay City.

Misses Evelyn and Dorothy Johnson of Bay City, are expected to spend the week-end visiting friends and enjoying the winter carnival.

Mr. and Mrs. Guy Peterson and a party of friends from Bay City are expected to spend the week-end here at the home of Mr. and Mrs. Alfred Hanson and to enjoy the winter sports.

Mr. and Mrs. John Yuill (Lillian Ziebell) of Vanderbilt are happy over the arrival of twin girls born at Mercy hospital Sunday. Yvonne Gay weighs 6 pounds and 4 ounces and Dianne Kay 5 pounds and 10 ounces.

Mr. and Mrs. Hurl Deckrow entertained a company of friends Saturday evening to celebrate the wedding anniversary of Mr. and Mrs. Norval Stephan. Pinocchle was enjoyed and the hostess served a delicious lunch.

Mr. and Mrs. Herbert Trudeau and daughter Guinivere and Mrs. Gail Clise were called to St. Johns Monday evening by the serious illness of the ladies' father Charles Fehr, who with Mrs. Fehr have been visiting relatives there for several days. Mr. Fehr is very ill with pneumonia.

Mrs. Louise Connine and Mrs. A. J. Joseph accompanied Winter Sports Queen Cora Lewis to Bay City Wednesday where at 11:30 o'clock p. m., Miss Lewis broadcast over station WBCM inviting everyone to attend the annual Winter Sports Carnival. Mrs. C. R. Keyport was also one of the party.

Mrs. Charles Webb and Miss Lura Ensign were hostesses at a lovely party last evening at the Quigley home, honoring Mrs. Harry Souders. Cootie was the diversion for the evening with the prize going to Mrs. Jerome Keseler. The color scheme of blue and pink was carried out attractively, the lunch table being very pretty in these colors together with a centerpiece of sweetpeas. Mrs. Souders was showered with many lovely gifts.

The National birthday ball for the President to be held in Roscommon Wednesday night, Jan. 30, promises to be a pleasant event. Since no preparations have been made to hold a similar ball in Grayling, those who desire to participate in this party at Roscommon will be most welcome. Seventy percent of the funds raised will remain in Roscommon county to be used for infantile paralysis relief. There will be dancing and card playing.

Spike McNeven very kindly turned over his beer garden to the Legion Drum & Bugle corps last Thursday night to put on a party to raise funds to help pay for their instruments. The biggest crowd in the history of this popular place gathered there early and was it a party. An orchestra from Traverse City furnished music during the evening and local people furnished other entertainment. The Legion fellows expect to put on a similar affair some time in February.

Roy Simpson of Vassar will be the guest of Miss Betty Cole during the carnival.

Miss Marie Cook will entertain during the carnival her brother Hugh Cook and Irving Crow, of Alpena and Freedom Burget of Detroit.

Miss Ina Conboy will have as her guests during the carnival her parents Dr. and Mrs. W. H. Conboy and Miss Grace Bonscore, of Cheboygan.

Kenneth Clise, clerk at the Collins Cocktail room is a patient at Mercy hospital where he submitted to an operation for appendicitis Tuesday.

Herbert Stephan is at Mercy Hospital with an infection in his left wrist. He had the misfortune to cut himself while doing some butchering and infection set in.

Miss Beatrice Freeman will have as her guests over the carnival Miss Margot Monroe and Karl Vogelheim, of Rogers City, and Mr. and Mrs. Harold Perlette of Boyne City.

Mrs. Annie Hart of South Branch who died at Mercy hospital Friday was buried in Elmwood cemetery Saturday with funeral services from Sorensons funeral chapel.

**South Side Locals**

Miss Hazel Hunter is confined to her home with the flu.

Ed Gildner spent Friday at the home of Mrs. William Gildner.

Mr. and Mrs. Neal Mathews and family spent the week end in Rose City.

Enos Jennings was called back to Detroit to work at the Chrysler plant.

Robert Richardson and Miss Mabel Pankow spent a few days in Detroit this week.

Mr. William Hill and son went to Saginaw Saturday, expecting to return Wednesday.

June Horner and Jennie Lee Raymond spent Sunday afternoon at the home of Mr. and Mrs. Harry McEvers.

Dan Brado, the victim of a hit and run driver November 17, was able to walk down town for the first time Saturday.

Mr. and Mrs. J. W. Randolph had as their guests over the week-end Mr. and Mrs. Van Smith of Detroit. The latter was formerly Miss Helen Peterson of Grayling.

Earl Gierke returned to Standish Monday afternoon where he is teaching school, after having spent the week end with his parents, Mr. and Mrs. Adam Gierke.

Mr. and Mrs. George Worthey of Waters, Myrtle Verlinda and Louise Vollmer of Frederic spent Saturday evening at the home of Mr. and Mrs. Harry McEvers.

**RANDOM THOTS**

So many people are waiting for the NRA to die that the plan doesn't have a chance to function well. Why not stand by the regulations to the limit until such time that it is abandoned by the administration? It seems to us that that would be good sense.

Unsound advice by radicals seems to fall upon deaf ears, according to President Roosevelt's message.

Freight-car loadings (sure-fire trade barometer) gained 8.6 per cent in 1934.

Slot machines! Well, we've got them and it looks as tho these gambling devices were going to operate in spite of the law. Under those conditions why not require a license for each and every machine and make the machine show an attached, non-removable license certificate? Then the state could get some revenue from them and they could be better regulated.

A legislature that would pass an anti-thumbing act would, in our opinion, be dumb indeed. Why penalize decent people who occasionally need a lift on the highways? And a lot of young college boys and girls wouldn't be able to get home often if it were not for friendly motorists who take them in. We're sure Senator Carpenter and Representative Green will be against such a bill.

**PRETTY COLD**

Everybody has been praying for cold weather for our winter sports but we didn't expect of Man Winter to be quite so severe as he has been the last couple of days. Last night the mercury went down to 15 below, which was at 11:30 o'clock. After that it rose to 9 below and stayed at that point until 6:00. This forenoon it warmed up some—was 5 above at 10:00 o'clock. Wednesday night it went to 10 below during the night and all day yesterday it hovered at zero and lower.

**January Reductions** $\frac{1}{4}$  to  $\frac{1}{2}$  markdown

Mens

**O'Coats**

Balance of our stock now

 $\frac{1}{4}$  Off

Ladies

**Coats**

priced now at

 $\frac{1}{2}$  Off

Ladies

**Dresses**\$7.95 Dresses now **\$5.95**\$5.95 Dresses now **\$3.95**

Ladies

**Hats**

Sale price

**97c**

It's not too late—Get your Sport Outfit for the Winter Carnival

**Bradley Jackets and Ski Breeches, Mitts, Caps**

Every Bradley garment is All Wool

**Grayling Mercantile Co.**

The Quality Store

Phone 125

**G. H. S. Wins Eighth Game**

Grayling High School's Green wave rolled over Roscommon for the team's eighth win in ten starts as the boys subdued the invaders by a 23 to 9 score. The Reserve team came through to make it complete, with a 14 to 7 victory.

Roscommon staged a game, though losing fight for the ball game. They trailed through the four quarters of action as Grayling led 5-1 at the end of the first period, 11-5 at the half and 13-9 at the third quarter. The green-clad team ran riot in the last quarter and ten points went onto the books in eight minutes. All through the tussle Grayling controlled the play, passing and handling the ball. They broke into the basket like a band of Indians on the warpath, but the leather was perverse and wouldn't sink when it seemed that it surely would. The flash of shooting in the final period gave evidence of what might have happened. Roscommon netted three field goals, as compared to ten, and each club gathered in three free throws. Mead of Roscommon shot the most brilliant goal of the game in the second frame.

The Reserve game was a pretty decent exhibition with twenty-one boys taking part and Grayling getting seven field goals as compared to three for the opposition. Grayling High—23 Roscommon High—9

Grayling Reserves—14 Roscommon Reserves—7

**LOVELLS RESIDENTS CUMBS TO ILLNESS**

Funeral services were held Wednesday afternoon for Daniel McCormick, who died Monday at Mercy hospital. Born in Belleville, Canada in 1860 Mr. McCormick came here in 1873 and settled in Lovells where he was a cook in the lumber camps for many years. The services were held Wednesday afternoon at Sorensons funeral chapel, Fr. J. L. Culligan officiating. Burial was in Elmwood cemetery. Surviving are three daughters, Mrs. J. J. Kennedy, Lewiston; Mrs. Ira Johnston, and Mrs. Fred Lee, of Detroit. Two sons, Michael of Lovells and Judson of Pine Dale, Wyoming.

Flavor Not in Taste Alone Taste alone does not give the full flavor of what we eat. The flavor is divided into 25 per cent "feel," 50 per cent odor and 25 per cent taste.

**Recreational Notes****League Standings**

Team	W	L
Businessmen	3	0
Chiefs	2	1
Masons	1	2
Wildcats	0	3

The League leading Businessmen were pressed to their limit to down the Masons by a 6-4 score. Again costly errors by the Mason infield proved their downfall while the Businessmen taking advantage of these errors pushed across two runs which gave them victory and still maintain their undefeated pace. Cornell for the Businessmen and Erkes of the Masons were not up to their usual twirling form and were hit freely at times.

Again the Wildcats held their losing slump and went down to defeat at the hands of the Chiefs by a 5-3 count. The Wildcats were handicapped by having four of their regulars missing and were compelled to play with a patched-up team and gave the Chiefs a struggle for their victory but were not able to hold their own against the Chiefs' batting power. The Wildcats tied up the game in the 8th to 9th but the Chiefs came back in their half to score the deciding two runs off of H. Schmidt who relieved F. Schmidt. Post caught for the Masons.

Broadbent and Case were the batteries for the Chiefs. Next Tuesday night the Masons play the Chiefs at 7:15 while the Businessmen and Wildcats tangle in the nighttime.

**HOSPITAL NOTES**

Those who are patients at Mercy hospital are—Mrs. Etta Hathaway, Herbert Stephan, Arthur Fairbairn and Kenneth Clise, Grayling; Mrs. John Yuill, Vanderbilt and Burwell B. Griffith, CCC 674.

Those who have been dismissed are—Mrs. George Carpenter and daughter Mary Kay, Roscommon and Mrs. J. J. Polus, Elmira.

**Oyster Supper****Friday, Feb. 8th**

at dining room of

**Michelson Memorial church.**

Sponsored by Epworth League

**Cubs Keep Up Winning Streak**

Last week Wednesday night the Grayling Cubs defeated the fast

Clare Hotel Doherty independent basketball team to keep intact their record of winning all basket ball games played on the local floor. With May leading the scoring attack for the Cubs with 13 points to his credit, the locals outscored the visitors by 22 points when they amassed 39 tallies while holding their opponents to eight field goals and one free toss for a total of 17 points. Brown starred for the visitors, making four of the eight field goals made by his team, and adding a free throw for good measure. The local team was out to avenge the defeat suffered by them at the hands of the Hotel Doherty boys the forepart of this season and played "heads up" basket ball to outclass their rivals in every department of the game.

The officiating was very capably handled by Coach Willard Cornell and Kenneth Gathro.

Last Monday night the Cubs played a return game with the Harrison Merchants at Harrison and were on the long end of a 23-21 score. This victory made it three straight wins in a row for the locals and was their first out-of-town victory of the season. Smith was high point man for the Cubs while Chaffee supplied the scoring punch for the visitors, making 11 of the 21 points scored by his team.

The Cubs have great promise of being one of the best teams to represent Grayling in recent years as local fans will tell you. They have improved quite noticeably since they played their first game and have, as Wednesday night's game proved, a fast, clean, aggressive ball club with plenty of scoring power. The boys have worked hard all year to give Grayling a winning ball club and all they ask is that you support them all you possibly can by attending their games played here at home.

Watch for the Firemen's ball to be held Friday night, February 1st at the Temple Theatre.

**The Word "Itasca"**

Itasca is a coined word, invented from the two Latin words veritas and caput. The inventor took the last four letters of veritas and the first two of caput, making Itasca. Veritas caput means true head. Lake Itasca was considered the true head or source of the Mississippi river.

**Eat At The New****Plaza Grill**

Meals Short Orders Beer

Under New Management George Stanley, Prop.





## Revival of Railroad Purchases is Necessary to National Recovery

The railroads are not only sellers of transportation; they are billion-dollar buyers of equipment and supplies. In 1929, their purchases meant jobs for 2,000,000 workers.

Today the railroads are not buying. Their revenues have been so curtailed by unfair, unregulated competition that their buying power is sharply restricted.

The railroads want to buy. They will buy when and if their purchasing power is restored.

To increase railway purchases railway earnings must be increased.

Legislative fair play for the railways will mean railway recovery.

Railway recovery will mean increased railway buying and jobs, again, for millions.

Our State Legislature and National Congress, now convened, should eliminate the unfairness in the competition between the railways and other agencies of transportation.

## Michigan Railroads' Association

## SCHOOL AFFAIRS

During the past week the eighth grade have been holding their winter work in general. All during the year they have been studying about the preparation of meals and the serving of them. Now they are putting their accumulated knowledge to work by serving dinners to outside guests.

The class of 20 girls is divided into four groups and each group during the week plans the menu, prepares a dinner and invites an outside guest. The end of the Home Economics room has been partitioned off into a dining room with stripes of yellow and white crepe paper. The table set with snowy linen and gleaming silver is indeed a pretty sight. A host and hostess is selected from each group and the dinners have the atmosphere of real family gatherings.

This is splendid work and gives these girls excellent experience in household duties, table etiquette, meal planning and serving besides developing a sense of cooperation and fellowship. Miss Cole, the Home Economics instructor, supervises these functions.

### Hot Lunch Club

Curiosity and cold weather brought a total of 157 students and teachers to the Home Economics room for lunch last week. The cash register totaled \$18.53 but the grocery bills totaling \$7.51 took it down to a profit of \$8.02.

The Hot Lunch club was organized for helping students who live far from school and have to bring their lunch, to be able to have a hot lunch at noon.

There was no expectations of making any profit, but as long as there is it shall be used in buying necessary equipment for the Home Economics room. The Hot Lunch club figures that after the wear of it wears off there will be less profit.

Miss Berry hasn't as yet announced the cast for the senior play, but try-outs are under way and have been for several days now. Watch for further developments.

The burning of much midnight oil accompanied by our generally haggard and weary appearance, may give to the uninitiated, the impression that we of "Good Ol' Grayling High" are sitting a fast

and furious pace, such as is, according to the best of magazine articles, supposed to be the custom of our country brothers and sisters in what they are pleased to call "The gay young set" of the colleges and society pages. But alas, and alas, this unfortunately (or fortunately) is not the case.

The whole explanation of the state of affairs lies in that simple announcement: "Semester exams will come on Tuesday and Wednesday of next week," hence all the strained expressions, strained eyes and general nervous prostration.

But hush! and time flies and seconds are precious. Ye authors must leave these pages and return without delay to your desk and your pen. Your books, reference books, note books and memoranda where are compiled all the facts, figures and foibles presented by heartless writers in a dry state of words.

Complained thus by merciless fate and pitiless parents to slave away your years is it at all strange, dear reader, this lost health, these drawn faces and weary figures?

Have you noticed the new monogram? Tom Welch is sporting "Nifty what? Mr. Poor plans to get more in green and white.

With half their games behind them, Mr. Poor has compiled some rather interesting statistics on our ball club.

In all they have played nine games in inter-school competition, scoring a grand total of 213 points as against an opponents total of 125, losing only once.

One hundred and fifty-eight of these 213 points came via the 2-point field goal, 73 of these having been sunk by our boys in the nine games, while they allowed only forty-five field goals to be made against them. The remaining 55 points scored by Grayling and the 35 points left on the opponents record, were made at the free-throw line. The boys in the green and white made 55 out of a total of 116 trials while, out of 110 trials, only 35 points went against them.

In these nine games, four teams have been held by our club to less than ten points, one team making only making one field goal, two 2 field goals and one 1. Two ball clubs were held to five field goals while Alpena, altho beaten, managed to "ring the bell" eleven times. Taken all in all, we think this is a very interesting and praiseworthy record, long up by a worthy group of fellows.

## Supervisors Proceedings

JANUARY SESSION, 1935

Meeting of the Board of Supervisors for the County of Crawford, commenced and held at the Court House, in the Village of Grayling, on Wednesday the second day of January, A. D. 1935.

The Board was called to order by the Chairman, Frank E. Love. Roll was called by townships, of which the following Supervisors responded:

Beaver Creek Township, Frank E. Love, supervisor.  
Frederic Township, George Horton, supervisor.  
Grayling Township, Fred Niederer, absent, supervisor.  
Lovells Township, Edgar Caid, supervisor.  
Maple Forest Township, Alfred Hummel, supervisor.  
South Branch Township, Sydney A. Dyer, supervisor.

The Chairman appointed Supervisor Dyer as the third member of the committee on Ways and Means in the absence of Supervisor Niederer.

Moved by Dyer, and supported by Horton, that the bonds of the County Officers be placed in the hands of the committee on Ways and Means. All members voting yea. The motion carried.

Resolution as offered by Supervisor Dyer:

On motion of Dyer and seconded by Caid, be it resolved by the Board of Supervisors of Crawford County, Michigan, that under the authority of Public Acts No. 26, Section 43-B, of the Special Session of 1934, of the legislature of the State of Michigan providing for the designation of depositories for all public money including tax money coming into the hands of the County Treasurer, the Grayling State Savings Bank of Grayling, Michigan, is hereby designated as the depository for all moneys, including tax moneys, coming into the hands of William Ferguson, as treasurer of said county, such designation to be for a period concurrent with the term of the County Treasurer and until his successor shall be elected or appointed, and qualified.

Be it further resolved: That neither the treasurer nor his surety shall be liable for any deposits in this designated depository in the event of failure of said depository to furnish any depository protection of any nature that has been, or may hereafter be required by this Board or by any other authority. Yea and nay vote taken. Yea: Dyer, Caid, Horton, Love and Hummel. Nays: none. The motion carried.

Afternoon Session

Mr. M. L. Wright representing the United States Department of Agriculture came before the Board in regards to office room.

The Committee on Ways and Means asks for further time.

Bids for the purchasing of the barn at the infirmary were opened and read as follows: Crawford County Board Commission; Nels Johnson and Rasmus Rasmussen.

Moved by Dyer, and supported by Horton, that we accept the bid of the Crawford County Road Commission for the purchasing of the barn at the poor farm and the cleaning up of the premises at the sum of \$225.00. All members voting yea. The motion carried.

Communications on file were read as follows: The Michigan State Board of Supervisors; Senator Ben Carpenter; F. A. Westerman; Muskegon County Board of Supervisors; Allegan County Board of Supervisors; Cheboygan County Board of Supervisors and the State Superintendents of the Poor.

Moved by Horton, and supported by Hummel, that the communications together with the Inspectors of Jail report be placed in the hands of the Committee on Ways and Means. All members voting yea. The motion carried.

Moved by Caid, and supported by Hummel, that we adjourn until nine o'clock Thursday, the third day of January, A. D. 1935. All members voting yea. The motion carried.

Axel M. Peterson, Clerk.  
Frank E. Love, Chairman.

Thursday's Session, January 3rd, 1935

Meeting of the Board of Supervisors for the County of Crawford, continued and held at the Court House, in the Village of Grayling, on Thursday, the third day of January, A. D. 1935.

The Board was called to order by the Chairman, Frank E. Love. Roll called. All members answering present excepting Supervisor Niederer.

The Board met pursuant to adjournment.

The minutes of yesterday's session were read and approved. Frank Sales came before the Board in regards to insurance of County buildings.

John Brown came before the Board in regards to an agree-

ment with the county and the Grayling State Savings Bank.

Afternoon Session

Resolution as offered by Supervisor Horton:

Whereas, the County of Crawford, has named the Grayling State Savings Bank of Grayling, Michigan, as a depository of the funds of Crawford County, and

Whereas, said Crawford County wishes to become insured of the safety of its money so deposited.

Now Therefore Be It Resolved: That said Crawford County through the County Treasurer and the County Clerk enter into an agreement with the Grayling State Savings Bank and the Second National Bank and Trust Company of Saginaw, Michigan, whereby Crawford County as depository will deposit its funds in the Grayling State Savings Bank, and said Grayling State Savings Bank will deposit certain United States Government bonds with the Second National Bank and Trust Company of Saginaw, Michigan, in trust for the benefit of Crawford County, in the amount of fifteen thousand dollars (\$15,000.00).

Be it further resolved: That Crawford County will pay to the Grayling State Savings Bank for the services rendered in handling the County's money and the holding of said Bonds in Trust at the rate of one dollar per month per thousand, for the \$15,000.00 in bonds placed in trust.

Be it further resolved: That one copy of this agreement with a list of the bonds put in trust be deposited with the Crawford County Treasurer, one copy with the Grayling State Savings Bank, one copy with the Second National Bank and Trust Company, of Saginaw, Michigan, and one copy with the Standard Accident Insurance Company, the Bonding Company, bonding the Crawford County Treasurer.

Be it further resolved: That this agreement shall be for a term of two (2) years from the date hereof.

Moved by Horton, and supported by Dyer, that the foregoing resolution be accepted and adopted. Yea: Horton, Dyer, Love, Caid and Hummel. Nays: None. The motion carried.

Moved by Dyer, and supported by Caid, that the Prosecuting Attorney approve of the agreement between the County of Crawford and the Grayling State Savings Bank before the bond of the County Treasurer is approved temporarily by the Judge of Probate. All members voting yea. The motion carried.

Daisy Barnett, Secretary of the Poor Commission, came before the Board in regards to poor matters.

H. G. Jarman came before the Board in regards to insurance on County Buildings.

Your Committee on Ways and Means to whom was referred the several communications on the record that they be disposed of as follows:

That we adopt a resolution similar to the resolution from the Board of Supervisors of Cheboygan County petitioning the powers that be at Lansing, Michigan for a division of the so-called sales tax collected by the State and return a portion to the counties.

Relative to resolution adopted at Grand Rapids by the Michigan State Association of Superintendents of the Poor and directors of City Welfare to restore the administration of Public Relief to the regularly constituted agencies of the County and State Welfare organizations duly set up for that purpose, and we adopt a similar resolution.

In the matter of approving of the bonds of the several County Officers, we recommend that the following bonds and amounts be approved: County Clerk, Axel M. Peterson, bond in the amount of \$2,000.00 in the Standard Accident Insurance Company. Register of Deeds, Renown Hanson, bond in the amount of \$3,000.00, Standard Accident Insurance Company. Sheriff, Frank Bennett, bond in the amount of \$10,000.00, Standard Accident Insurance Company. Undersheriff, Frank May, bond in the amount of \$1,000.00, Standard Accident Insurance Company.

Coroner, Arthur E. Wendt, bond in the amount of \$500.00 set by Court Order, sureties, Peter Lovely and Len Isenbauer. Coroner, Harry W. Sorenson, bond in the amount of \$500.00 set by Court Order, sureties, Herluf Sorenson and Adolph Peterson. County Road Commissioner, Elmer Head, bond in the amount of \$2,000.00, Standard Accident Insurance Company. Trust Officer, Hans Petersen, bond in the amount of \$500.00, sureties Julius Nelson and Rasmus Rasmussen.

Circuit Court Commissioner, Merle F. Nellist, bond in the amount of \$3,000.00, Standard Accident Insurance Company.

We further recommend that the report of the Inspectors of the Jail report be accepted.

Respectfully submitted: Edgar Caid, Chairman; S. A. Dyer and Alfred Hummel, Committee on Ways and Means.

Moved by Horton, and supported by Dyer, that the report of the Committee on Ways and Means be accepted and adopted.

Moved by Dyer, and supported by Caid, that the annual report of the Crawford County Board Commission be placed in the hands

All members voting yea. The motion carried.

Moved by Dyer, and supported by Horton, that we adjourn until nine o'clock Friday, the fourth day of January, A. D. 1935. All members voting yea. The motion carried.

Axel M. Peterson, Clerk.

Friday Session, January 4th, 1935

Meeting of the Board of Supervisors for the County of Crawford, continued and held at the Court House in the Village of Grayling, on Friday, the fourth day of January, A. D. 1935.

The Board was called to order by the Chairman, Frank E. Love. Roll called; All members answering present excepting Supervisor Niederer.

The Board met pursuant to adjournment.

The minutes of yesterday's session were read and approved. Moved by Horton, and supported by Caid, that the bills on file be placed in the hands of the Committee on Claims and Accounts. All members voting yea. The motion carried.

The Chairman appointed Supervisor Horton to act as the third member on the Committee on Claims and Accounts.

Afternoon Session

Report of the Committee on Claims and Accounts:

To the Honorable Board of Supervisors:

Your Committee on Claims and Accounts would respectfully submit the following as their report and do recommend that the several amounts scheduled therein be allowed, also that the Clerk and the Treasurer be and are hereby authorized to issue warrants in payment of same as soon as money is available.

1 Carlton Wythe, labor in jail.....	\$ 2.75	\$ 2.75
2 Michigan Public Service Co., lights CH&Gds.	10.30	10.30
3 Frank Bennett, board of prisoners, Oct.....	176.50	176.50
4 Tri-County Telephone Co., telephone & long distance, September.....	19.90	19.90
5 Frank Bennett, fees & mileage, October.....	82.20	82.20
6 Tri-County Telephone Co., telephone & long distance, October.....	17.30	17.30
7 Michigan Public Service Co., lights CH&Gds. & Jail, November.....	13.90	13.90
8 Frank Bennett, board of prisoners, Nov.....	142.00	142.00
9 Frank Bennett, fees & mileage, November.....	129.50	129.50
10 Hanson Hardware Company, paint for infirmary.....	6.95	6.95
11 Harry W. Sorenson, Coroner inquest (Ernest Perry).....	5.00	rejected
12 Village of Grayling, Drs. account Oliver Lovely.....	58.00	58.00
13 Harry W. Sorenson, labor & plaster, Jail bldg.....	2.95	2.95
14 Florence Butler, stenographers fee Justice Ct.....	3.15	3.15
15 Keystone Envelope Co., office supplies.....	16.81	16.81
16 Otis Weaver, jail inspection.....	2.00	rejected
17 Mr. and Mrs. Byron Watson, board and care, Beverly J. Young.....	376.00	rejected
18 Panama Carbon Company, carbon for Welfare.....	5.00	5.00
19 Gregory Mayer & Thom, office supplies.....	2.39	2.39
20 Tri-County Telephone Co., telephone & long distance, November.....	13.05	13.05
21 Michigan Public Service Co., lights CH&Gds. & Jail, November.....	14.70	14.70
22 Sparks' Insurance Agency, stenographers fee, Justice Court.....	3.15	3.15
23 The Crawford Avalanche, printing and ballots.....	268.95	268.95
24 Sorenson Bros., office supplies.....	5.00	5.00
25 Doubleday-Hunt-Dolan Co., office supplies.....	.46	.46
26 Hurley Brothers, office supplies.....	27.66	27.66
27 Doubleday Brothers & Co., office supplies.....	163.73	163.73
28 Ihling Bros. Everard Co., office supplies.....	139.75	Lib.-39.98
29 Alpena Printing Studio, rental of equipment, Welfare.....	18.00	18.00
30 Hans Petersen, trust officer fees.....	7.60	4.90
31 Hans Petersen, Justice fees.....	108.25	108.25
32 Doubleday-Hunt-Dolan Co., office supplies.....	1.94	1.94
33 Merle F. Nellist, premium on Co. Officer bonds.....	240.50	240.50
34 Frank Bennett, board of prisoners, Dec.....	179.50	179.50
35 Frank Bennett, fees & mileage, Dec.....	81.27	81.27
36 Frank May, Deputy Sheriff fees & mileage.....	37.00	37.00
37 Dr. Keppert & Clippert, Drs. Acct. Ed. Hornung and Mrs. John Deckrow.....	4.50	4.50
38 Edith Payne, postage & mileage.....	4.24	4.24
39 Village of Grayling, water rental, CH&Gds. & Jail.....	30.00	30.00
40 Tri-County Telephone Co., telephone and long distance, December.....	13.70	13.70
41 Vivian M. Peterson, County Agent's fees and mileage.....	78.82	78.82

Moved by Caid, and supported by Horton, that we accept and adopt the report of the Committee on Claims and Accounts. Yea and nay vote taken. Yea: Caid, Horton, Love, Hummel and Dyer. Nays: none. The motion carried.

Moved by Horton, and supported by Dyer, that we pay Oscar Smock the sum of six dollars for a Quilt Blanket deed for lots five and six, Block three of Brown and Johnson's Addition to the Village of Frederic, and that the Clerk and the Treasurer be and are hereby authorized to issue warrant in payment of same. Yea and nay vote taken. Yea: Horton, Dyer, Love, Caid and Hummel. Nays: none. The motion carried.

Moved by Horton, and supported by Dyer, that the requisition of the Sheriff be allowed as follows: 2 cords of dry wood, 1 foot brush, and the necessary repairs to the boiler in the jail building, and that the Clerk and the Treasurer be and are hereby authorized to draw warrant in payment of the wood. Yea: Dyer, Horton, Love, Caid and Hummel. Nays: none. The motion carried.

Moved by Hummel, and supported by Dyer, that the local Welfare Relief Commission purchase their own office supplies at their own expense on and after this date. All members voting yea. The motion carried.

Moved by Dyer, and supported by Caid, that the annual report of the Crawford County Board Commission be placed in the hands

of the entire Board as a Committee of the Whole. All members voting yea. The motion carried.

Moved by Horton, and supported by Caid, that we adjourn until nine o'clock Saturday, the fifth day of January, A. D. 1935. All members voting yea. The motion carried.

Axel M. Peterson, Clerk.

Saturday Session, January 5th, 1935

Meeting of the Board of Supervisors for the County of Crawford, continued and held at the Court House, in the Village of Grayling, on Saturday the fifth day of January, A. D. 1935.

The Board was called to order by the Chairman, Frank E. Love. Roll called. All members answering present excepting Supervisor Niederer.

The Board met pursuant to adjournment.

The minutes of yesterday's session were read and approved. The Board proceeded to review the annual report of the Road Commission, also a discussion of probate matters.

Moved by Hummel, and supported by Horton, that the annual report of the County Road Commission be accepted and placed on file. All members voting yea. The motion carried.

Afternoon Session

Moved by Caid, and supported by Dyer, that the fire insurance on the Court House and the Jail and contents be renewed when due in the same amount as is now carried, and that the Clerk and the Treasurer be and are hereby authorized to draw in payment of same. The insurance to be even-ly divided between the Sales Agency and the Harold Jarman

the Board of Supervisors of this county has passed away.

Now therefore be it resolved: That the members of the Board of Supervisors of Crawford County do hereby deeply grieve the passing of a faithful officer and a good friend. We also extend our sympathy to the bereaved family, and

Be it further resolved: That a copy of this resolution be sent to the family of Mr. Melvin A. Bates.

Moved by Caid, and supported by Dyer, that the above resolution be accepted and adopted. All members voting yea. The motion carried.

Moved by Horton, and supported by Hummel, that the matter of further financing the County until the first tax collections are received January 10th be placed in the hands of the Committee on Ways and Means. All members voting yea. The motion carried.

Your Committee on Ways and Means to whom was referred the matter of further financing the County until tax returns January 10th, beg to report that they are very reluctant to borrow more money until such time as they are satisfied that the County can meet these obligations promptly, but in view of the fact that the Circuit Court will convene next week and the Court costs must be paid we therefore recommend that the sum of one thousand dollars be borrowed from the Grayling State Savings Bank to be repaid from the first tax collections. Signed: Edgar Caid, Chairman, S. A. Dyer and Alfred Hummel, Committee on Ways and Means.

Moved by Horton, and supported by Hummel, that we accept and adopt the report of the Committee on Ways and Means, and that the Chairman and the Clerk of this Board be and is hereby authorized to sign note in behalf of the County: Yea and nay vote taken. Yea: Horton, Hummel, Love, Caid and Dyer. Nays: none. The motion carried.

Moved by Dyer, and supported by Caid, that a certain agreement between the Grayling Mercy Hospital; Crawford County Board of Supervisors; The Judge of Probate, and the O.M.C.O.R.O. County Medical Society made on the ninth day of October, 1933, be and is hereby rescinded, and that the Clerk be instructed to notify all parties of this action. Yea and nay vote taken. Yea: Dyer, Caid, Horton, Love and Hummel. Nays: none. The motion carried.

Bills of the several supervisors for attendance at this session were allowed at this time. Signed: S. A. Dyer, Alfred Hummel and George Horton, Committee on Claims and Accounts.

Supervisor Per Diem Mil'ge  
S. A. Dyer.....\$16.00 \$4.20  
George Horton.....16.00 1.20  
Edgar Caid.....16.00 5.00  
Frank E. Love.....16.00 1.80  
Alfred Hummel.....16.00 3.00

The minutes of today's session were read, approved and signed in open session.

Moved by Hummel, and supported by Dyer, that we adjourn without date. All members voting yea. The motion carried.

Axel M. Peterson, Clerk.  
Frank E. Love, Chairman.

## CHURCH NOTES

MICHELSON MEMORIAL  
Elliott William Zoller, Minister

Sunday, January 27, 1935  
Church School—10 a. m.  
Morning Worship—11 a. m.  
Sermon topic, "Christian Comfort."

Epworth League—6 p. m.  
Virginia Hartley, leader.  
Evening Worship—7 p. m. Sermon, "The pleasures and conquests of life."

Wednesday, 7 to 8 p. m., Bible Study Class will meet at the home of Mrs. Nelson Corwin. Study topic "The New Testament and its writers."

Friday the Ladies Aid will meet with Mrs. Holger Hanson on Chestnut street.

Camels Do Not Change  
Probably no animal existent on earth today has undergone so little change from the type of its prehistoric ancestors as the camel.

## RHEUMATISM

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